brunch favorites

Breakfast Quesadilla | $16
griddled flour tortilla folded with scrambled eggs, monterey jack cheese, salsa, jalapeño, fresh cilantro, black beans and caramelized onions, served with guacamole, sour cream and pico de gallo

Buttermilk Pancakes | $14
served with real maple syrup and cinnamon honey butter
with choice of:
blueberry, banana brown sugar, red velvet or chocolate chip

Frittered French Toast | $17
creamy blend of marscapone cheese and raspberry jam between battered french toast and pan fried

Eggs Shakshuka | $15
two eggs baked in a zesty north african tomato sauce with onions, jalapeños, peppers, garlic and spices, served with grilled bread for dipping

Bloody Mary Steak Tips and Eggs | $17
sirloin tips marinated in our delicious bloody mary mix and grilled, served with 2 farm fresh eggs cooked to your liking, served with home fries

Arepa con Chorizo | $15
colombian style corn cake and grilled chorizo sausage, topped with 2 eggs sunny side up and roasted pico de gallo

Classic Eggs Benedict | $15
shaved black forest ham, poached eggs and hollandaise, served on an english muffin

Smoked Salmon and Avocado Benedict | $16
sliced smoked salmon and fresh avocado on an english muffin, with poached eggs and wholegrain mustard hollandaise

Belgian Waffle | $14
with strawberries, maple syrup and whipped cream

3 Egg Omelette | $14
3 farm fresh eggs *with your choice of:*
- black forest ham and aged cheddar
- spinach, tomato and feta
- avocado, bacon and ricotta salata

gf= gluten free

entrées

Crispy Flatbread | $11
with tomato sauce, Italian sausage, caramelized onions, burrata cheese and crushed red pepper

Ahi Tuna Tartare* | $14
sashimi grade tuna served with avocado, chipotle chili soy sauce, spicy mayonnaise and crispy wontons

Fruit Salad gf **| $12**
seasonal melons, pineapple, watermelon and berries, topped with greek yogurt and homemade granola

Roasted Beet and Burrata Salad gf **| $14**
local beets and creamy burrata cheese with mixed greens, sliced red onions, fresh basil, olive oil and aged balsamic

Roast Turkey Club Goes Salad | $15
house roasted turkey, aged cheddar cheese, smokey bacon, thick sliced tomato, ripe avocado and brioche croutons, served with romaine and iceberg lettuces and whole grain mustard vinaigrette

Crunchy Vegetable Salad gf **| $13**
thinly sliced carrots, cucumbers, celery, shaved cauliflower, red peppers and feta cheese, tossed with baby arugula and lemon vinaigrette
add blackened chicken **| $3** shrimp **| $7** tuna **| $10**

Stephanie's Cobb Salad | $15
grilled chicken, corn, tomatoes, egg, cheese, red onion, bacon, avocado and romaine lettuce, tossed with blue cheese dressing, served in a crispy flour tortilla shell

sandwiches

served with french fries or simple dressed mixed greens

Lobster Roll | MP
fresh maine lobster meat tossed in mayonnaise, lemon and mustard, served on a toasted roll with french fries and cole slaw

Big Burrito | $15
flour tortilla filled with braised pork, black beans, spanish rice and monterey jack cheese, topped with salsa roja, salsa verde and lime crème fraiche

Spicy Vegetable Power Wrap | $12
whole grain tortilla rolled with sriracha hummus, chopped romaine, edamame, toasted sunflower seeds, bean sprouts, diced tomato, shredded carrots and balsamic vinaigrette, served with mixed greens

Gruyère Tuna Melt | $12
with tomatoes, pickles, celery and mayonnaise on an english muffin

Stephi Burger | $15
caramelized onions, roasted mushrooms, applewood smoked bacon and cheddar cheese on a brioche bun, served with french fries

brunch cocktails

Stephi's Mimosa | $11
champagne and fresh squeezed orange juice

The Executive Mimosa | $14
grey goose l'orange vodka, cointreau, champagne and fresh squeezed orange juice served on the rocks

Bubble Service $24
a bottle of prosecco served with your choice of orange, grapefruit, cranberry, or peach juices for mixing

Royal Service $27
make your own classic kir royale with a bottle of prosecco, served with a mini bottle of lejay crème de cassis

Build Your Own Delicious Bloody Mary
ask your server for a clipboard

sides

Sausage or Bacon | $4

Simple Mixed Green Salad gf **| $8**
with red wine vinaigrette and sea salt

Pecan Sticky Bun | $6

Toast | $3

Home Fries | $4

Potato Pancakes | $5
with dill crème fraiche

Before placing your order, please inform your server if a person in your party has a food allergy.
*These items are served raw, undercooked or may be cooked to your liking. Consuming raw or undercooked fish, seafood, meats or eggs may increase your risk of food borne illness.